

Gallatin City-County Health Department

Human Services
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Environmental Health Services
311 West Main, Room 108
Bozeman, MT 59715
406-582-3120 • FAX 406-582-3128



Farmers Market

"Farmer's market" - A roadside stand owned and operated by a farmer, or an organized market authorized by the appropriate municipal or county authority. Montana Code Annotated (MCA) 50-50-102(5).

Items that may be sold at Farmers Market:

Baked goods.

- Breads, cakes, candies, cookies, pastries, and fruit pies,
- All bakery items must have a baking step, i.e. baked in an oven,
- Commercially prepared frostings,
- Cream cheese in commercial single service packages may be provided as a condiment under refrigeration.



Preserves - Jellies and Jams

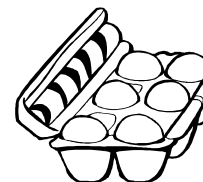
- Processed fruit or berry jams, jellies, compotes, fruit butters, marmalades, chutneys, fruit aspics, and fruit syrups.

Raw and unprocessed farm products

- Fruits, vegetables, and grains in their natural state that are not packaged.

Farm fresh eggs

- Eggs may be sold only if the eggs are from the vendor's own farm/hens:
 - The cartons are required to be labeled "FARM FRESH EGGS" and with the producer's address,
 - Eggs are required to be stored in coolers with a temperature of 41°F or below.



Hot coffee and tea

- Only commercially prepared coffees and teas,
- All condiments for tea and coffee must be provided in commercial single service packages,
- Liquid creamer is required to be ultra pasteurized no refrigeration required.



Commercially packaged beverages

If you want to sell any items that are not listed above you must contact GCCHD at (406) 582-3120 regarding licensing requirements.

Items that are not permitted to be sold at Farmers Market

- Homemade herbed vinegar, oils, pickles, sauerkraut, etc,
- Items such as rice crispy bars, chewy granola, cheesecakes, or cream pies,
- Non-commercially prepared frostings,
- Milk products,
- Preserves - tomatoes or food products containing tomatoes; or any other food substrate or product preserved by any method other than that described in subsection 50-50-102 (15)(a) MCA,
- Fruits, vegetables or grains that are cooked; canned; preserved, except for drying; combined with other food products, peeled, diced, cut, blanched, or otherwise processed,
- Bakery items must not contain cream, cream cheese, or egg based fillings.

All Vendors are required to have an ingredient list for each food item sold. Label all products that are pre-packaged either individually or by the dozen.

Safe Food Handling Requirements

In accordance with the Administrative Rules of Montana (ARM) Title 37, Chapter 110, Subchapter 2 37.110.210 (1) No person, while infected with a disease in a communicable form that can be transmitted by foods or who is a carrier of organisms that cause such a disease or while afflicted with a boil, an infected wound, diarrheal illness or acute gastrointestinal illness or an acute respiratory infection, shall work in a food service establishment in any capacity in which there is likelihood of such person contaminating food or food contact surfaces with pathogenic organisms or transmitting disease to other persons. Food employees experiencing persistent sneezing, coughing or runny nose that causes discharges from the eyes, nose or mouth may not work with exposed food, clean equipment, utensils, and linens, or unwrapped single-service or single use articles.

All food and produce vendors must minimize bare hand contact with exposed foods by using single use gloves, deli tissues, spatulas, tongs, or utensils.

Hand Washing

Hands must be washed in accordance with the Administrative Rules of Montana Title 37, Chapter 110, Subchapter 2, Section 210 (4) and the Gallatin County Health Code Chapter 2, Section 07(A)(B)(C).

Handwashing facilities must be provided if vendors offer samples or handle non-prepackaged foods.

A temporary handwashing facility must include:

- ☐ Warm potable water from a free flowing source (i.e. Igloo cooler with spigot)
- ☐ Soap
- ☐ Wastewater catch basin
- ☐ Single service towels

